# Contents index to Volume 48


α-lactalbumin 81
acidification 242
alkaline phosphatase 213, 246
amino acids 127
association properties 63
β-casein C-peptide 63
β-lactoglobulin 81
baby food 31
biogenic amines 248
bovine serum albumin 81
C-peptide, *see* β-casein C-peptide 63
calculating energy consumption 247
capillary electrophoresis 81 243
capillary gas chromatography 151
*Carnobacterium* 19
caseinates 177
caseinomacropeptide 81, 117
cheese 141, 248
cheese, *see* cow's milk cheese 19
cheese, *see* ewe's milk cheese 19
cheese, *see* goat's milk cheese 19
cheese flavour 127
cheese manufacture 1
cheese ripening 240, 241
chemiluminescence 213
cholecalciferol 31
chromatography, *see* capillary gas chromatography 151
chromatography, *see* gel permeation chromatography 225
chromatography, *see* high-performance liquid chromatography 63
chromatography, *see* high-pressure liquid chromatography 31, 201
citric acid metabolism 235
cleaning of milk evaporator 238
coacervation 177
colorimetric methods 99
computer program 249
computer simulation 239
cow's milk protein allergy 236
cow's milk cheese 19
creaming stability 41
curd preparation 1
curd grains 1
dairy powders 245
dairy products 151, 225
deformation 1
detection of bacteria 235
diacetyl formation 235
dispersion stability 41
DNA-probes 235
dye-reduction tests 99
electrophoresis, *see* capillary electrophoresis 81, 243
emulsions 177
energy consumption 247
ergocalciferol 31
evaporators 238, 239, 249
EvaSim 249
ewe's milk cheese 19
ewes milk 99
expression of lactose genes 57
extraction 141
eye formation 243
fat 71
fatty acids 127
fatty acids, *see* free fatty acids, 151
flavour, *see* cheese flavour 127
flavour research 238
fluorimetric assay 246
formic acid 157
free fatty acids 151
French soft cheese 19
furosine 71, 157
galactose 157
gel-permeation chromatography 225
genes, *see* expression of lactose genes 57
goat's milk cheese 19
Gouda cheese 243
heat stability 41, 177
heat transfer model 181
heat treatment 181, 250
heat treatment processes 242
heating 157
heterologous proteins 111
high-performance liquid chromatography 63
high-pressure liquid chromatography 31, 201
hydrolysis 246
hydrolysis, *see* κ-casein hydrolysis 141
hydroxymethylfurfural 157
identification of bacteria 235
IgG 81
infection of pasteurized milk products 246
isoelectric focusing 225
κ-casein hydrolysis 141
lactic acid 151
lactic acid bacteria 19, 235
*Lactococcus lactis* 57, 111, 240, 241
lactose 157
lactose genes 57
lactulose 71, 157
*Listeria monocytogenes* 246
lysine 157
Maillard reaction 157
malto-dextrins 177
mass-transfer model 181
membrane installations 249
methylene blue 99
milk 117, 213
milk protein composition 201
milk proteins 250
modelling 242
moisture measurement 245
multivariable control 250
OPA method 246
oxidase 99
PCR amplification 235
peptidases 240
peptides 127
phage accumulation 237
phosphatase, *see* alkaline phosphatase 213
post-acidification 236
pressing 1
process control 239
process management system 249
protein, *see* soya protein 41, 225, 244
protein, *see* whey protein 41, 71, 181
protein allergy, *see* cows' milk protein allergy 236
protein composition, *see* milk protein composition 201

protein denaturation 181
protein engineering 244
proteins, *see* whey proteins 81
proteins, *see* heterologous proteins 111
proteolysis 241
proteose-peptone 117
psychrotrophy 19
purge-and-trap techniques 238
rennet 141
resazurin 99
sample preparation 225
soft cheeses, *see* French soft cheeses 19
solid-phase extraction 151
spreadability of butter 245
standardization of fat content 239
steam infusion 181
stirred yoghurt 242
sugar isomerisation 157
surface activity of milk proteins 250
syneresis 1
thermophilic bacteria 240
ultrafiltration 63, 127
ultrahigh-temperature milk 71
vitamin D 31
whey 117
whey drainage 1
whey protein 41, 71, 81, 181, 248
whey protein concentrates 239
whey protein hydrolysates 246
yoghurt 236

# Author index to Volume 48

Akkerman, J.C. 1
Alderlieste, P.J. 239
Ansems, C. 141
Berg, H.E. 157
Both, P. 63
Bouman, S. 249
Brinkman, D.W. 238
Budini, R. 213
Cattaneo, T.M.P. 225
Crijns, C.L. 117
Cruijsen, J.M.M. 177
de Jong, C. 151, 238
de Jong, E.A.M. 246
de Jong, P. 181, 242
de Koning, P.J. 236
de Rouw, O.L.A.M. 201
de Vos, W.M. 235
Ellen, G. 246
Encinas, J.-P. 99
Engels, W.J.M. 127
Exterkate, F.A. 240, 241
Faasen, M.J.M.G. 246
Faber, E.J. 141
Feroldi, A. 225
Ferri, E. 213
Fox, F.H.J. 1
García-Armesto, R. 99
García-López, L. 99
Ghini, S. 213
Girotti, S. 213
Groen, A.F. 201
Hols, G. 41, 239
Hugenholtz, 235
Joosten, H.M.L.J. 248
Karskens, F.W.P. 247
Kingma, F. 236
Klaver, F.A.M. 236, 243
Klijn, N. 235
Konings, E.J.M. 31
Kristiansen, K.R. 81
Kruyswijk, Z. 240
Langeveld, L.P.M. 246
Lefebvre, G. 19
Mahulette, G.G. 246
Merks, M.T.E. 250
Meulman, A.P. 247
Millière, J.B. 19
Moreno, B. 99
Neeter, R. 151, 238
Northolt, M. 240
Olieman, C. 225, 243
Otero, A. 99
Otte, J.A.H.J. 81
Otten, J. 242
Otten, Z.E.H. 249
Palma, K. 151
Pellegrino, L. 71
Prieto, M. 99
Quaak, P. 239
Qvist, K.B. 81
Robben, A.J.P.M. 246
Roda, A. 213
Roefs, S.P.F.M. 41, 244
Schaafsma, J. 250
Schaap, J.E. 245
Schmidt, D.G. 246
Siezen, R.J. 244
Slangen, C.J. 63
Smalbrink, L. 237
Stadhouders, J. 237
Steenbergen, A.E. 245
Teerink, S. 239
Toppino, P.M. 225
Twigt, M. 243
van Aken, G.A. 250
van Asseldonk, M. 111
van Boekel, M.A.J.S. 117, 157, 177, 201
van Boxtel, A.J.B. 249
van de Corput, P. 246
van den Berg, G. 248
van der Horst, H.C. 239
van der Linden, H.J.L.J. 181
van der Vegt, R. 201
van Haren, J.J. 239, 250
van Mil, P.J.J.M. 41, 244
van Rooijen, 57
van Voskuilen, G. 238
Visser, S. 127
Vos, H. 201
Vreeman, H.J. 63
Waalewijn, R. 181, 249
Walstra, P. 1, 177
Weerkamp, A.H. 235, 237, 248
Zakora, M. 81
Zoon, P. 141, 248